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October 2, 2000

Dockets Management Branch (HFA-305)  
Food and Drug Administration  
5630 Fishers Lane  
Room 1061  
Rockville, MD 20852

Re: Docket Numbers:  
98-N1230, 96P-0418 , 97P-0197

Dear Sir or Madam:

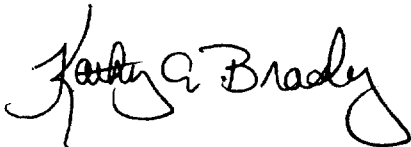
I am shocked and revolted that animal cruelty in food production still exist in today's world. Although I am well aware that you are not concerned with the suffering of earth's creatures, you should be concerned with the associated health violations that have direct implications upon human beings.

Forced molting not only causes immeasurable suffering in birds, it has been proven in many studies, including a recent one conducted by U.S. government scientists, that this archaic practice increases the frequency and severity of *Salmonella enteritidis*. The forced pain and stress weakens the hens' immune systems so badly that they become more prone to disease and salmonella infections.

The most effective way to directly reduce salmonella in eggs is to eliminate forced molting. Furthermore, you must do much more than simply putting warning labels on food cartons as well as regulate the egg refrigeration temperatures.

Let's not make food animals sick. Let's not make Americans sick. (Do you see the connection here?)

Sincerely,



96P-0418

C 820

CROSS FILE SHEET

File Number:

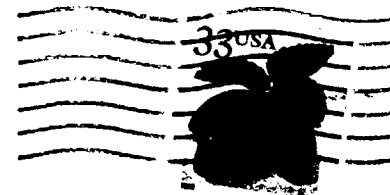
98N-1230/ C 820

See File Number:

97P-0197/ C 821

96P-0418/ C 820

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20857/0001



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